



CANTINA PEDRES

Cannonau di Sardegna DOC



Grapes: Cannonau 100%.

Location: North-East of Sardinia Region.

Soil: Sandy soils with granite rock.

Maturation: In oak barrels for 6 months.

Tasting notes: A deep red wine with tinges of garnet. Intense scent of ripe red berries with pleasant oak and spicy notes. Full-bodied, round with long finish.

Food matching: To be served with roast red meats, aged cheeses and rich pasta dishes.

Imported by Bacchanal Wine Imports
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